



**TWO COURSE FEATURE MENU • 49**  
**available 5-8PM**

---

**STARTER • choose one**

**BABY ROMAINE CAESAR**

whole romaine hearts, herb rye crisps, lemon, parmesan, lemon caesar dressing

**MUSHROOM RISOTTO**

carnaroli rice, roasted mushrooms, herbs, truffle porcini, toasted hazelnut, parmesan

**PRAWN COCKTAIL**

chilled poached prawns, horseradish cocktail sauce, lemon

**CHARRED SQUID**

marinated humboldt squid, gochujang charred cabbage, pickled radish, prosciutto crumble, squid ink aioli, peanuts

**BEETS AND BURRATA • additional 4**

variations of beet, ontario burrata, spiced apple puree, thyme, honey almonds

**MUSSELS • additional 5**

saltspring island mussels, smoked tomato, miso, chives, house focaccia

**ENTRÉE • choose one**

**CHICKEN**

roasted chicken supreme, roasted fingerling potatoes, broccolini, bacon vinaigrette, cheddar fondue

**SHRIMP “CARBONARA”**

side striped shrimp, smoked black cod, butternut squash, soft egg, udon noodles, miso butter, crispy garlic, chili, parmesan

**SCALLOPS AND PORK**

tamarind glazed pork belly, canadian scallops, beluga lentils, chili cucumbers, kale, squash, coconut lemongrass curry, cilantro

**SEARED LINGCOD**

local ling cod, ricotta gnocchi, confit leeks, marinated shemiji mushrooms, charred goat cheese emulsion, bitter greens, pickled shallots

**ROASTED SQUASH**

roasted winter squash, beluga lentils, kale, currant vinaigrette, pickled delicata, spiced squash puree, goat feta, maple pecans

**BEEF TENDERLOIN • additional 10**

5oz CAB beef tenderloin, potato pave, finger carrots, charred carrot puree, crispy onion rings, garlic confit demi

*add seared scallops to any dish • 20*